



Capriina
Amore al primo morso

Starters Country

Mixed fried Neapolitan dish with zucchini blossoms filled with ricotta cheese, omelettes frittata, cherry mozzarellas, arancino, croquettes, fresh French fries	€ 15,00
Fried mozzarella	€ 8,50
Apulian burrata PDO 250 gr or Buffalo mozzarella PDO 250 gr with San Daniele raw ham and cherry tomatoes	€ 16,50
Bruschette with cherry tomatoes and basil (3 pieces)	€ 6,50
Bruschetta bread with yellow and red cherry tomatoes and buffalo stracciatella cheese	€ 7,00
Eggplant Parmigiana	€ 10,00
Fanciful Caprizza - mixed chef's appetizer	€ 18,50

Starters Sea

Seafood salad with octopus*, squids*, prawns*, cuttlefish*, mussels and clams	€ 18,00
Grilled octopus* with potato puree with saffron and crunchy olives from Gaeta	€ 16,00
Baby octopus stew*	€ 13,00
Peppered mussels	€ 12,50
Mussel soup Parthenopean style with king prawn* and almond Tarallo	€ 18,00
Fanciful Sailor's plate - Mixed chef's appetizer	€ 24,00

Pasta Dishes

Spaghetti with Datterini cherry tomatoes and basil	€ 11,00
Paccheri, pistachio, provola cheese and sausage	€ 16,00
Bucatini with Carbonara sauce	€ 12,50
Ziti allo Scarpariello (datterini tomatoes, parmesan cheese, pecorino cheese, chilli pepper)	€ 12,50
Gnocchi alla Sorrentina (tomato, mozzarella and basil)	€ 12,00
Pasta and potatoes with Provola cheese and guanciale pork jowl in cheese wafer	€ 12,50
Scialatielli with seafood	€ 18,00
Bucatini with cheese, pepper and mussels	€ 14,50
Caprese Raviolo with ricotta cheese, basil and fresh tomato	€ 12,50
Spaghetti with clams	€ 20,00

Big Salads

Fantasia (mixed salad, cherry tomatoes, carrots, sweet corn, olives)	€ 9,00
Vegetariana (mixed grilled vegetables with balsamic vinegar reduction)	€ 12,00
Marina Grande (mixed salad, cherry tomatoes, carrots, sweet corn, olives, tuna, mozzarella)	€ 11,00
Caprese (buffalo mozzarella, tomatoes, oregano and basil)	€ 12,00
Caesar (green salad, croutons, grilled chicken, cherry tomatoes, parmesan and caesar sauce)	€ 12,00
Norvegese (salad, zucchini, grilled salmon, raisin and avocado)	€ 16,00

* FROZEN PRODUCT

Main Courses - Meat

Veal escalopes with lemon and fresh French fries	€ 12,50
Chicken cutlet with fresh French fries	€ 12,50
Black Angus beef Tagliata with arugula and Parmigiano Reggiano 24 months	€ 23,00
Grilled sausage with broccoli rabe and fresh French fries	€ 15,00
Chicken steak with grilled vegetables	€ 15,00
Mixed meat served with fresh French fries	€ 24,00
Grilled Scottona beef fillet with fresh French fries	€ 24,00

Main Courses - Fish

Fried shrimp* and squid* with fresh French fries	€ 18,00
Fresh fish Chef's style - price per 100 grams	€ 6,50
Mixed grilled fish* with salad and grilled vegetables (Squids*, Swordfish, King prawns*)	€ 24,00
Squids* with grilled vegetables	€ 19,00
Swordfish with grilled vegetables	€ 19,00
King prawns* with grilled vegetables	€ 16,50
King prawns* in almonds batter (5 pieces)	€ 20,00

Side Dishes

Mixed salad	€ 5,00
French fries*	€ 4,50
Fresh French fries	€ 5,00
Broccoli rabe	€ 7,00
Seasonal vegetables	€ 7,00

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Traditional Pizzas

Our pizzas can be prepared with whole wheat dough
€ 1.50 extra charge

Marinara (San Marzano tomato sauce, garlic, oregano and oil)	€ 7,50
Margherita (San Marzano tomato sauce, mozzarella, basil, extra virgin olive oil, Parmigiano Reggiano 24 months)	€ 8,00
Bufalina (San Marzano tomato sauce; outside the oven: buffalo Mozzarella from Campania, extra virgin olive oil, basil)	€ 10,50
Americana (San Marzano tomato sauce, Fior di latte cheese from Agerola, Vienna sausage, French fries*)	€ 9,50
Ripieno (buffalo ricotta cheese PDO, fior di latte cheese from Agerola, Neapolitan salami, San Marzano tomato sauce, extra virgin olive oil, basil)	€ 9,50
Napoli (San Marzano tomato sauce, fior di latte cheese from Agerola, anchovies from the Cantabrian sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil, basil)	€ 10,00
Prosciutto e Funghi (San Marzano tomato sauce, fior di latte cheese from Agerola, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil)	€ 9,00
Diavola (San Marzano tomato sauce, fior di latte cheese from Agerola, "spianata" Calabrian salami, extra virgin olive oil, basil)	€ 9,00
Salsiccia e Friarielli (Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil)	€ 10,50
Quattro Formaggi (fior di latte cheese from Agerola, Swiss Emmenthal PDO, fontina cheese PDO, gorgonzola cheese PDO, Parmigiano Reggiano 24 months, extra virgin olive oil, basil)	€ 9,50
Capricciosa (San Marzano tomato sauce, fior di latte di agerola, prosciutto cotto alta qualità, carciofini arrostiti, funghi champignon, olive nere, olio evo e basilico)	€ 11,00

WE DO NOT ACCEPT CHANGES TO RECIPES

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Modern Pizzas

Our pizzas can be prepared with whole wheat dough
€ 1.50 extra charge

Integrale ai Datterini € 12,50
(whole wheat dough with buffalo mozzarella from Campania PDO, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, Parmigiano Reggiano 24 months, whole oil, basil)

Integrale Ortolana € 10,50
(whole wheat dough with fior di latte cheese from Agerola, grilled eggplants, zucchini, peppers, Parmigiano Reggiano 24 months, whole extra virgin olive oil, basil)

Genuina € 11,50
(cherry tomatoes, fior di latte cheese from Agerola, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and cooked ham)

'Nduja e Salsiccia € 12,50
(San Marzano tomato sauce, fior di latte cheese from Agerola, Calabrian 'nduja sausage, sausage, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil)

Fiori di Zucca e Guanciale € 18,00
(fior di latte cheese from Agerola, zucchini blossoms, crispy Guanciale pork jowl from Amatrice; outside the oven: burrata, organic extra virgin olive oil, Parmigiano Reggiano 24 months)

Pistacchio e Mortadella € 12,50
(fior di latte cheese from Agerola, Sicilian pistachio cream, mortadella PGI, chopped pistachios, Parmigiano Reggiano 24 months, organic extra virgin olive oil)

Carciofi e Lardo € 12,50
(fior di latte cheese from Agerola, roasted artichokes, colonnata lard PGI, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil)

Crudo e Provolone € 12,50
(fior di latte cheese from Agerola, Parma ham PDO 24 months, provolone del Monaco DOP cheese, organic extra virgin olive oil, basil)

Parmigiana e Provola € 11,50
(San Marzano tomato sauce, provola cheese from Agerola, eggplant Parmesan casserole, Parmigiano Reggiano 24 months; outside the oven: buffalo Mozzarella from Campania morsels, organic extra virgin olive oil, basil)

Melanzane e Ricotta Salata € 14,00
(San Marzano tomato sauce, fior di latte cheese from Agerola, roasted eggplants; outside the oven: salty ricotta cheese, extra virgin olive oil, basil)

Zucca e Salsiccia € 14,00
(smoked Provola cheese PDO, pumpkin cream, black pork sausage from Caserta, eggplants in oil, salty ricotta cheese, extra virgin olive oil)

Nerano € 13,00
(zucchini cream, fior di latte cheese from Agerola, zucchini chips, zucchini balls, Provolone del Monaco PDO cheese)

NEW

La Scamorza € 12,50
(fior di latte from Agerola, "La Regina di San Marzano" tomato, smoked scamorza from Agerola, pork sausage from Caserta, oregano, extra virgin olive oil)

Bufala e Datterino Giallo € 12,50
(buffalo mozzarella from Campania DOP, yellow datterino tomato, dried tomatoes, Grana Padano DOP 12 months, extra virgin olive oil, basil)

Fonduta e Melanzane € 13,00
(buffalo mozzarella from Campania DOP, fried aubergines, basil pesto, provolone del Monaco, grana padano fondue, extra virgin olive oil, basil)

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Fried Pizzas

Classica

(ricotta cheese, provola cheese and salami)

€ 11,00

Tradizionale

(provola cheese, rapini, sausage)

€ 11,00

Montanara Ripassata

(San Marzano tomato sauce, buffalo mozzarella, Parmigiano Reggiano 24 months)

€ 11,00

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Desserts

Pastiera (Shortcrust pastry filled with ricotta cheese and grain)	€ 6,50
Caprese (Cake cocoa and almonds)	€ 6,50
Tiramisù	€ 6,50
Babà (Neapolitan dessert with rum)	€ 6,50
Homemade Dessert	€ 6,50
Seasonal Fruit	€ 6,00
Lemon Sorbet	€ 4,50
Assorted Desserts	€ 10,00
Ice Cream	€ 5,50
Ice Cream - Kids	€ 3,50

Soft Drink

Mineral Water 75 cl	€ 3,00
Coca Cola / Orangeade / Sprite 33 cl	€ 3,50
Coffee	€ 2,00
Grappa	€ 3,00
Barrique Grappa	€ 6,00
Vodka	€ 4,00
Bitters	€ 3,00
Whisky	€ 5,00

Red Wines

Aglianico "Sabbienere" DOC Feudi di San Gregorio	Glass	€ 7,00
	Bottle 0,375 lt	€ 11,00
	Bottle 0,75 lt	€ 20,00
Chianti Superiore DOCG Banfi	Bottle 0,75 lt	€ 20,00
Morellino di Scansano DOCG Fattoria le Pupille	Bottle 0,75 lt	€ 22,00
Valpolicella Classico DOC Allegrini	Bottle 0,75 lt	€ 22,00
Plumbago Nero d'Avola DOC Planeta	Bottle 0,75 lt	€ 22,00
Dolcetto d'Alba DOC Prunotto	Bottle 0,75 lt	€ 22,00

White Wines

Falanghina "Verditerre" DOC Feudi di San Gregorio	Glass	€ 7,50
	Bottle 0,375 lt	€ 11,00
	Bottle 0,75 lt	€ 20,00
Fiano di Avellino "Altaroccia" DOCG Feudi di San Gregorio	Bottle 0,75 lt	€ 22,00
Greco di Tufo "Lucidelsud" DOCG Feudi di San Gregorio	Bottle 0,75 lt	€ 22,00
Biancolella Tenuta Frassitelli Casa d'Ambra	Bottle 0,75 lt	€ 22,00
Costamolino Vermentino di Sardegna DOC Argiolas	Bottle 0,75 lt	€ 25,00
Gewürztraminer Alto Adige DOC J. Hofstätter	Bottle 0,75 lt	€ 30,00
Blangè Langhe DOC Arneis Ceretto	Bottle 0,75 lt	€ 28,00
Chardonnay Jermann	Bottle 0,75 lt	€ 36,00

Sparkling

Prosecco DOC Victoria	Glass	€ 7,00
	Bottle 0,75 lt	€ 20,00
Franciacorta Cuvée Imperiale DOCG Berlucchi	Bottle 0,75 lt	€ 30,00
Cuvée Prestige Franciacorta Ca' del Bosco	Bottle 0,75 lt	€ 45,00

Draft Drinks



Beer Messina

20 cl € 3,50
40 cl € 5,50

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: GOLDEN AND BRILLIANT COLOR AND WITH WHITE, FINE AND COMPACT FOAM.
TASTE: BARLEY MALTS MIXED WITH RAW CEREALS GIVE A DRY AND DRY TASTE, BALANCED BY A SLIGHT POINT OF BITTER CONFERRED BY THE HOPS.



Beer Cristalli di Sale

20 cl € 3,50
40 cl € 5,50

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: GOLDEN COLOR, BRIGHT AND WITH A NATURAL OPALESCENCE. COMPACT FOAM AND PERSISTENT.
TASTE: SICILIAN SALT CRYSTALS COMBINED WITH MALTS CLEAR AND WITH AN EXCLUSIVE HOP, IT ENHANCES THE PLEASANT FLORAL AND FRUITY NOTES ON THE PALATE.



Beer Affligem Rouge

30 cl € 5,50

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: INTENSE BRONZE COLOR WITH REFLECTIONS RUBINI, A VELVETY FOAM AND STRONG AND NATURAL SPARKLING.
TASTE: DELICATE AND SPICY TASTE. SOFT AROMA AND FRUITY OF CARAMEL.



House Wine WHITE OR RED
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1/4 L € 3,60
1/2 L € 6,00
1 L € 10,00

Bevande in Bottiglia



Heineken

66 cl € 5,00

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: GOLDEN BRIGHT COLOUR, PURE AND FINE BEER HEAD, COMPACT AND PERSISTENT.
TASTE: LIGHT AND PLEASANT SPARKLING BODY. CLEAR FINISH. MODERATELY HOPS FLAVOUR.



Ichnusa Unfiltered

50 cl € 6,00

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: GOLDEN BRIGHT COLOR, SLIGHTLY OPALESCENT.
TASTE: GOOD DRINKABILITY, IT IS SOFT, FULL-BODIED AND BALANCED: THE BITTER NOTE, IN CLOSING, IT IS MILD AND MODERATE.



101 Gluten Free

33 cl € 5,00

STYLE: ALE
STRENGTH: 8%
APPEARANCE: AMBER COLOUR
TASTE: SWEET, WITH BISCUITY AND BREADY NOTES OF MALT, GRASS AND HONEY. VERY PERSISTANT AFTERTASTE.



Heineken 0.0 Alcoholfree

33 cl € 4,00

ITALIAN ALCOHOLFREE
LAGER. 0,0% VOL.

Caprieva
Amore al primo morso

BERGAMO | Piazza Sant'Anna 1/h

BRESCIA | Viale Venezia 69

CAGLIARI | Via Roma 75

ROMA | Via Piave 70

TORINO | Piazza Savoia

VARESE | Piazza Giovine Italia

Valencia (ES) | Paseo Alameda, 39